THE WILMINGTON MIRROR

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VOL. X—NO. 45 WILMINGTON MIRROR FRIDAY OCTOBER 3 1947

A BIT OF HEAVEN IN '47

By PAUL D. EMMONS

VISHINSKY vs. WINCHELL.

That's a pretty hot combination. Neither of those guys is apt to pull his punches, and neither of them has so far.

Winchell has made his reply to Vishinsky's charge that Waiter is a radio liar, and has shown up some of the lies that Vishinsky has been guilty of. According to Winchell, it is a two G proposition America is on the Giving end and Russia is on the Grabbing end. Where we give, she loots.

Winchell's statement that Russia has 320 divisions of her army still in service and strategically placed, as against our present total of 15, and is building 50,000 airplanes as against our 4000 is rather ominous. God knows where this thing is going to end.

Two things are on the side of peace. First, the Russian people are undoubtedly weary of war and don't want another. Secondly their domestic economy at the present time is in no shape to stand the strain of another war. So for a while it looks like a waiting game.

And that's the way both sides seem to be playing it. Russia is waiting for a bust in this country which will discredit the capitalistic system. We're waiting for Joe Stalin to pass out of the picture, which might bring internal strife between opposing factions fighting to control the Communist party, with a consequent collapse of the Communist system.

Uncle Joe must be over seventy but he's a tough old bird, and there's no telling how long he'll last or what he'll do before he croaks. He may try to stave off any revolution in the Communist party by picking his own successor and installing him in office before he checks out himself.

In that case Molotov would seem to be the likeliest fair-haired boy at the present moment, but a three-cornered fight between him and Gromyko and Vishinsky might be excellent for the peace of the rest of the World unless one of them should try to solidify his position by enlisting the patriotic fervor of his countrymen through starting a war with the U. S. A.

Time will tell.

Well, to pass to a lighter subject, Lighthorse Harry Truman is back in Jail again. That's what he calls the White House, adding the further comment that most of its inmates like it. Perhaps the fact that it is a jail accounts for his numerous escapes from it.

What's the next one going to be? Suppose our Presidential Jail Bird should take it into his head to escape over to Europe? What would happen if he made a tour of England, France, Germany, Spain and Italy?

There's no telling—he may do it yet, although it doesn't seem likely. But if he did, hop the pond, there'd be one pretty sure thing. He'd be greeted everywhere with the outstretched hand and the open palm. But what he'd be expected to put into 'em would come out of the pockets of the American tax payer.

Well, that's what we're here for anyway, apparently.

WILMINGTON HIGH LOSES TO ALUMNI

Wilmington high school football team lost to the Alumni 7 to 0 Saturday. The Alumni failed to score until the second period with fully one-third from a double reverse and lateral from Ritchie to Pickowitz to Kelley. The latter went over for the touchdown. The conversion was made by a center rush by Foye. Outstanding was the blocking and kicking of Spears left halfback and Sullivan, right end of the high school. George Shephard of the Alumni received a dislocated left shoulder and was rushed to St. John's hospital in the police cruiser. Many fine plays were executed by the Quarterback, John Ritchie, Jr. It is estimated that 2000 attended the game and moving pictures were taken.

In the high school lineup were: Tarricone, R. Ritchie, W. Thomas, J. Tarricone, Stewart, F. Johnson, R. Drew, C. Sullivan, Chisholm, R. Goss, A. Spear, R. Garland. Substitutes, J. Chin, DW. Goss, L. Woods, R. Pipes, N. Sharpe, J. Landers, W. Spring, R. Surrette, R. Woods, R. Taylor, J. Mackey, P. Mooney.

For the Alumni J. Woods, C. Ritchie, D. Charest, Shepheard, J. Forson, J. Hardy, L. Ring, J. Ritchie, G. Shepheard, R. Foye, G. Pickowitz, Subs, R. Woods, J. Gordon, H. Stewart, Detato, J. Kelley, L. O'Connell.

Officials were S. Colucci, referee, H. Stewart, head linesman, and L. Cushing, field judge.

Harry Goodearl of Federal Street was taken to St. John's hospital Lowell yesterday in the ambulance in charge of Chief Francis S. Hoban.

Mrs. Anna Ajotte of Andover street is a patient at St. John's hospital, Lowell.

Saturday night the W Wilmington Community Club will conduct a dancing social with Mrs. George Beal pianist and Roland Deming on the drums.

Christmas Mail For Overseas

Arrangements have been made by the Post Office Department in cooperation with the War and Navy Departments, including the Marines, for the acceptance of Christmas parcels for members of our armed forces serving outside the continental United States.

While requests for parcels from members of our armed forces are not required, many persons in this country will undoubtedly wish to send special Christmas parcels to their loved ones overseas, and these instructions are, therefore, issued with the view of assuring their delivery on time and in good condition. Patrons should endorse each such gift parcel "Christmas parcel" and special effort will be made to effect delivery of all Christmas parcels mailed during the period stated below in time for Christmas.

Christmas parcels for overseas personnel should be mailed during the period beginning October 15, 1947, and ending November 15, 1947, the earlier the better. Parcels destined for delivery in Japan, Korea, and the islands in the Pacific should be mailed as early as possible during the period stated, preferably not later than November 1, in view of the distances involved.

It is suggested, however, that parcels for Navy and Marine Corps personnel serving in the most remote areas be mailed not later than October 15. Parcels for such personnel known to be in an area which would permit mailing subsequent to October 15 may be deposited for mailing at a date selected by the sender.

Christmas cards for Army personell overseas may be mailed at any time but patrons should mail such cards prior to November 15, 1947, if they are to have a reasonable expectation of delivery prior to Christmas. The War Department advises that greeting cards for soldiers overseas must be sent in sealed envelopes and prepaid at the first-class rate.

Christmas parcels for armed forces overseas shall not exceed 70 pounds in weight or 100 inches in length and girth combined. The various services have pointed out that members of the armed forces are amply provided with food and clothing and the public is urged not to include such matter in gift parcels. The public can ascertain what articles their relatives and friends overseas can secure locally by correspondence with such person and should limit their gifts to articles not readily obtainable by the recipient.

Boxes for overseas transmission should be stronger than containers used for parcels which do not leave our shores. Because of the great distance these parcels must be transported and the handling and storage they must undergo, it is absolutely necessary that all articles for overseas be packed in boxes of metal, wood, solid fiberboard, or strong double-faced corrugated fiberboard, testing at least 200 pounds.

Each box should be securely tied with strong cord, preferably by four separate pieces, two lengthwise and two crosswise, knotted at crossings. Sealing the flaps with gummed tape where they meet strengthens the box, but the use of such tape alone is not satisfactory, since the tape loosens if the boxes become wet or exposed to moist atmosphere.

Boxes should contain sufficient cushioning material so that the contents will be tightly packed to prevent any rattling or loosening of the articles within the parcels. Unless completely packed and tightly filled, boxes are likely to be crushed.

It is also desirable that all fiberboard boxes be securely wrapped in heavy paper if available, which materially strengthens the boxes. The boxes should be tied as above suggested, before and after applying the heavy wrappers. Sealed boxes should bear the printed inscription authorizing opening for postal inspection.

Plastics in the Nursery

PLASTICS, as accepted and necessary part of our daily lives, have entered the nursery with the promise of lots of fun for the kiddies. Now it is possible to have plastic toys for the children; toys that will stand the loving bang and batter of tiny tots having a good time.

Your own kiddies will no doubt be as delighted with these engaging characters as the young lady in the above photograph. Many old time favorites are in the group...clown puppies, kangaroos, and even a Santa Claus.

These inflatable toys made of "Vinylite" plastic are both safe and practical. The children can even take them into the water if they want to. Being waterproof and color fast they are easy to keep clean; only need to be wiped with a damp cloth. Strong and durable, too, in spite of their soft and cuddley appearance.

When deflated, these balloon-like toys take up very little space and are easily stored or packed for a trip. With the busy holiday season not far off, they will help solve the problem of keeping the kindergarten set occupied and amused.

15,000 GOLF BALLS... Taffy, cocker spaniel pet of Raymond Lafferty pro at the Mohanasic Golf Course, Yorktown Heights, N. Y. paces after bringing in her 25,000th golf ball. Her reward is a can of one of the several brands of rejected golf balls now inspected and certified by the federal government. At the height of her career Taffy used to bring in lost golf balls at the rate of 15 an hour but, her master says, she is now getting near the retirement age.

STRESS NEED OF MORE FOOTBALL EQUIPMENT

At a recent meeting of the Police Associates, President Simon Cutter, Gardner Ritchie and Steven Colucci were appointed to meet with the school committee at the meeting which was held recently in the Roman house. The purpose of the meeting with the school committee was to urge them to appropriate the sum of $220 more to be used to properly equip the football squad. President Simon Cutter stated that it was dangerous to have any boy play football without the proper equipment. He recommended that the school committee allot the sum to purchase what was necessary and to appear before the town finance committee for an additional amount and to state just what the money was used for. Mr. Ritchie told how the town of Tewksbury allotted the sum of $2000 for sports and that in this town all that was set aside here was $500, which proved inadequate. He stated that it was the duty of the school committee to see that each boy was properly equipped before entering any sport inasmuch as serious injuries could come from such a condition. Three hundred dollars of the $500 was used this year for cleaning the equipment which left very little to purchase extras. The school committee thanked the members of the Police Associates for coming before the board and for taking their stand in helping the boys procure the much needed equipment.

SERVICES FOR MRS. ELIZABETH SPEAR

Mrs. Elizabeth (MacDermitt) Spear died at her home on Florence avenue, South Tewksbury, Wednesday. She is survived by her husband, Charles L. Spear, and had been a resident of the town the past 33 years. Funeral services will be held from the McMahon funeral home, Middlesex avenue, Saturday morning at 9 o'clock. A solemn high mass of requiem will be celebrated at St. Mary's of the Woods, South Tewksbury, at 10 o'clock. Burial will be in Holy Cross cemetery, Malden. Joseph B. McMahon is in charge of funeral arrangements.

COACH DETESIO SPEAKS BEFORE ROTARY

The weekly meeting and luncheon of the Rotary club was held last Thursday at noon with the president, Vinal H. Conway, in the chair. He introduced Anthony DeTasio, in charge. Past President Fred F. Read coach at the local high school as guest speaker, J. Turner Hood, principal of the high school also spoke. They talked on the sports program in the school. John Nitchie, of Chestnut street, was inducted into the organization. Sidney Feener was in charge of the ceremony. Guests were present from Reading and Woburn. Singing was led by Franklin Smith, with J. William Babine at the piano.

ABOARD USS DAYTON

Augustus C. McLaughlin, Jr., seaman first class, USN, home on leave with Mrs. A. C. McLaughlin, 304 Burlington ave., is serving aboard the light cruiser USS Dayton, on an extensive cruise of the Mediterranean.

Flying the flag of Vice-Admiral A. H. Bieri, USN, Commander of Naval Forces in the Mediterranean, the 10,000-ton man-of-war has visited the ports of Gibraltar, La Maddelena, Sardinia; Marseilles, France; and Naples, Italy.

The Dayton, a cruiser of the Cleveland class, was commissioned early enough in 1945 to participate in the last two months of the war against the Japanese. Later she was assigned to the Atlantic Fleet for her present duty in the Mediterranean.

W. WILMINGTON WEEKLY WHIST

The West Wilmington Community club held its weekly whist party Tuesday night in the clubhouse on Forest street with the following winning prizes: Mrs. Lillian Chapman, George Phinney, Mrs. William Hayes, George Beal, Ernest Littlewood, N. Kozulkevitch, Mrs. Helen Townsend, Mrs. Mary Sottile, Mrs. Ernest Littlewood, Bobbie Pellerin, Mrs. Mildred Burns and Simon Johnson. The door and special prize went to N. Kozulkevitch. Mrs. Mildred Burns was in charge of the party! George Beal will have charge of the next party.

HAPPY JACKS WHIST

The weekly whist party of the Happy Jacks was held recently at the club on Forest street with Mrs. Lillian Chapman in charge. Winners were: Mrs. Olga Johnson, Mrs. Mildred Burns, Mrs. Sarah Bustead, Mrs. Mary Sottile, Mrs. Isabelle Pellerin, Mrs. Isabelle McKay, Mrs. Mollie Steeves, Mrs. Lillian Detato, Mrs. Charlotte Pearson Mrs. Lillian Chapman, Mrs. Agnes McLaughlin, Mrs. Theresa Doucette, Mrs. Calista Boudreau, Mrs. Agnes Beal and Mrs. Mollie Steeves winner of the special prize. Refreshments were served by the hostess, assisted by Mrs. Agnes Beals, Mrs. Isabelle MacKay and Mrs. Mildred Burns. The party next week will be held at the home of Mrs. Adeline Cochrane on Swain road.

GRANGE MEETING

Wilmington Grange held its regular meeting Wednesday night with the master, Edward Lawyer presiding. Mrs. Dorothy Darling was in charge of the program. The committee on entertainment, Mrs. Ruth Hall, Mrs. Ruth Hall, Mrs. Ruth Hall

Wilmington Mirror

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Dana Wingate Foster, Editor and Publisher

REPORTS LOSS OF WAR BONDS

[illegible] of Andover st., Nortn Wilmington, reported to police that [illegible] of $300 in a [illegible] and a [illegible] at the Lowell Trust Co. in Lowell. Officer Francis [illegible] investigated.

AIDS TO VICTORY

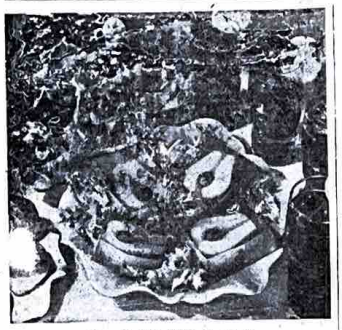
[illegible] Army was given [illegible] and the following [illegible] to be [illegible] [illegible] [illegible]

Churches Will Observe World Communion Oct. 5

The Rev. Dr. Frank Jonas... executive secretary of the Mass... Council of Churches, today called upon all Massachusetts Protestants to join in the eighth consecutive year for the observance of world-wide communion Sunday, on October 5.

"In these days when the world is still filled with confusion and suffering, there is a real need for ... everywhere to make ... church of this significance day," he said.

"The coming together of Christians about the Lord's table on the same day will be an expression of unity which all believers have in Christ. It will be a witness in a broken world to anunbroken fellowship of Christians everywhere."



Vary the Salad With the Meal
(See recipes below)

Salad Parade

Salads lead the health parade because in them you eat so many fruits and vegetables before they get a chance to lose their vitamins and minerals. All through the ages people have turned to salads because they crave things fresh from garden and orchard. Besides, certain foods are more attractive and appealing served in their raw state or in salad form.

Salads may accompany the main course, and then they are served on a side plate, but alongside the main course. If you want to entertain in a special way, the answer is a salad platter or salad bowl. Use fruit or vegetables of your taste dictates.

Don't forget the party- or dessert salads which are in a class by themselves. These are full of fruit and even whipped cream, the fairy princesses of the salad world. Serve them for special occasions as a topping to a meal or as a party dish.

Frozen Banana Salad.
(Serves 10 to 12)

1 tablespoon lemon juice
1 teaspoon salt
2 tablespoons mayonnaise
2 3-ounce packages of cream cheese
3 tablespoons crushed pineapple
¼ cup maraschino cherries, cut in quarters
½ cup walnut meats, chopped
1 cup cream, whipped
2 ripe bananas
Crisp greens

Add lemon juice and salt to mayonnaise and stir in cheese. Add pineapple, cherries and nuts; fold in cream. Add bananas, cut in cubes. Turn into tray and place in automatic refrigerator. Freeze until firm. Then serve sliced on crisp greens.

Here's a pretty salad that may be served either as a special salad or as an accompaniment.

Ginger Ale Pear Salad.
(Serves 4 to 6)

2 envelopes plain, unflavored gelatin
½ cup dry sherry
½ cup maraschino cherry juice
3 tablespoons sugar
¼ cup lemon juice
¼ cup ginger ale
Few drops red coloring
3 maraschino cherries

Soften gelatin in ¼ cup of the liquid pear juice drained from can. Bring to a boil ¾ cup pear syrup and stir in softened gelatin until dissolved. Add maraschino cherry juice, lemon juice, ginger ale. If a deeper color is desired, add a few drops of red coloring. Rinse ... shallow pan in cold ... spoon halves, cut ... Top each with a cherry. Pour gelatin mixture over pears carefully so as not to dislodge pears. Chill until firm. To serve, cut gelatin into squares with a sharp knife and place on lettuce. Serve with desired dressing.

... serving a heavy dinner, there's nothing better than a crisp salad just bursting with vegetables. For example, a chef's salad is about the ... or perhaps a cole slaw.

A true chef's salad is composed mainly of some of the salad ... such as escarole, romaine, lettuce, raw spinach, endive, watercress, dandelion greens or celery cabbage. They may be arranged bouquet style or shredded and tossed lightly with an oil and vinegar dressing (sometimes a french dressing) just before serving time.

One or more of the following may be added for variety if you want to tease the palate: Sliced radishes, chopped green pepper, diced cucumbers, cut celery, sliced stuffed olives, tomato sections, sliced pickle, sieved hard-cooked eggs, rolled anchovies, minced onion rings, garlic salt, celery salt, celery seed, or a light sprinkle of thyme, curry powder or chili powder.

Here are some tempting variations for a cole slaw type of salad:

Plain Cole Slaw: 4 cups finely shredded cabbage, 2 tablespoons celery seed, 1 cup cooked salad dressing. Optional additions: 1 tablespoon either dill seed or caraway seed or mustard seed.

Carrot Slaw: 2 cups grated or shaved carrots, 3 cups cabbage, 1 teaspoon minced onion, 1 cup boiled salad dressing.

Waw Deluxe: 3 cups shredded cabbage, 1 cup diced banana, ¼ cup chopped peanuts, 2 tablespoons celery top and 1 cup boiled salad dressing.

Pineapple Slaw: 5 cups shredded cabbage, 1 cup cut drained pineapple, ¾ cup boiled salad dressing, 1 tablespoon celery seed and dash of paprika.

Spanish Slaw: 1½ cups cut cabbage, 1 cup diced tomatoes, 1 cup diced cucumbers, ¼ cup chopped green pepper and ¾ cup of boiled salad dressing.

Two molded salads that may be served as an accompaniment are a pretty addition to the table.

Molded Grape Salad.
(Serves 6)

1½ tablespoons unflavored gelatin
½ cup cold water
1 cup orange juice
1 cup lemon juice
¼ cup sugar
1 cup peeled or seedless grapes
½ cup marshmallows
Lettuce

Soak gelatin in cold water for 5 minutes. Bring juices to a boil, add sugar and gelatin. Cool, and when thick, fold in grapes and nuts. Pour into individual molds and chill until firm. Serve on nests of lettuce.

Mixed Fruit Salad.
(Serves 6)

2 oranges, peeled and diced
2 slices canned pineapple, diced, or 1 cup pineapple tidbits
1 unpeeled red apple, diced
½ cup pitted dates, cut into pieces
1 cup seeded grapes, cut in half
½ cup mayonnaise
¼ cup cocoa, shredded, if desired

Mix fruit with mayonnaise and chill thoroughly. Serve on shredded lettuce, sprinkle with cocoa, if desired.

Released by Western Newspaper Union.

Serve sliced tomatoes on a bed of lettuce with a dressing to which a few caraway seeds have been added.

You might also like a half avocado drained with lemon juice served with cubes of fresh orange to which just a suggestion of onion has been added.

Strips of peeled avocado marinated in lemon juice may be effectively combined with sections of grapefruit or orange, shape of pimento and ... blue cheese and ...

LYNN CHAMBERS' MENU

Cream of Mushroom Soup
Roast Chicken
Sweet Potato Balls
Green Lima Beans
*Ginger Ale Pear Salad
Lemon Pie Biscuits with Honey
Beverage
*Recipe given.

LYNN SAYS:
Try Old Salad Favorites With New Touches

Watercress is especially good with mayonnaise to which a bit of catsup have been added. Sliced radishes and chopped green pepper are also good additions.

Asparagus tips on a big slice of tomato soon become when served with a blue cheese dressing. Break up the cheese in French or oil dressing and add enough lemon juice for ...

ADRIAN'S

496 MAIN STREET
WOBURN, MASS.

STORE WEEK DAYS 9 A. M. - 6 P. M.
HOURS SATURDAYS 9 A. M. - 9 P. M.

IMPORTANT NOTICE

The Store Woburn Needs Most Takes Great Pleasure In Announcing Their

GRAND OPENING

With the high cost of living and the drastic change in fashions more and more women are learning to "Sew and Save." Our Store, opening at this time will help the housewife in her struggle to keep within her budget. It is our purpose to present the latest of fine fabrics at the lowest cost.

ADRIAN'S CARRIES A COMPLETE LINE

- COTTONS
- RAYONS
- WOOLENS
- BOTANY MIRACLE MATCH YARNS
- BOTANY 100% WOOL RUG RAGS
- McCALL & SIMPLICITY PATTERNS
- LACES
- HAMBURGS
- BUTTONS

FREE PRIZES TO LUCKY CUSTOMERS

First Prize – Tailor Made Coat – Your choice of Fabric and Designs–Made by "Marge & Muriel," Expert Tailoress, 227 Woburn St., Reading, Mass. $75.00 Value.

Second Prize – Fifteen dollars ($15.00) worth of merchandise.

Third Prize – Five dollars ($5.00) worth of merchandise.

A pair of Knitting Needles will be given with each purchase of The Famous Botany No-Dye-Lot Yarn. This yarn, while one of the finest in quality, has the greatest of all features in yarn - "Botany can be Matched Years Later." Buy as litle as you want and always be sure of matching colors.

Hand Knitting Yarns BOTANY

OPENING DAY SPECIALS

DRAPERY FABRICS. New Floral and Stripe Patterns. Regular selling price, 98c to $1.39 per yard. ONLY 49c per yd.

"SACK DRESS". Material Tubular Jersey, 100 per cent wool. Gorgeous New Fall Shades. 1½ yds. make a dress. ONLY $1.98 per yd.

COTTON FLANNELETTE. Solid colors and stripes, 36" wide. 39c per yd.

FLORAL COTTON TOWELING. Excellent For Kitchen Drapes. 4 yds. for $1.00

Old Fashioned Wool Remnant Sale
Fine Quality Wool Crepe. Important New Fall Shades.
56" to 58" wide for the very low price of 98c per yd.

ADRIAN S

"The Store Where Friends Meet"

Economical Cuts Of Meat Are Tasty If Prepared Right

Leftover meats are easily creamed and served in patty shells on a platter generously heaped with vegetables—an economy note for your budget.

Budget-wise homemakers are taking a second look at their budgets this season, and most of them are keeping one eye on their purse strings, while the other eye is glued to prices. One item that is getting extra consideration is meat.

There's hardly such a thing as a budget cut of meat anymore, but naturally there are some that are less expensive than others. Breast of lamb is among those as well as some of the beef cuts including tongue. If you like pork, you'll ... to be satisfied with a suggestion of the flavor ... is good economy if it is beef or lamb because you can count on two or three meals as well as sliced meat for sandwiches. If you plan on one roast per week—carefully cooked so as to avoid expensive shrinkage—th... easy to use the economy items ... already mentioned to fill up ... er days nicely.

Liver-Rice Cakes.
(Makes 10 cakes)

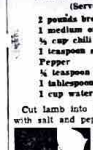
1 pound sliced pork liver
¼ cup shortening
½ small onion
1½ cups cooked rice
1 teaspoon salt
¼ teaspoon pepper
1 egg
1½ tablespoons milk
¼ cup milk

Fry the liver in the ¼ cup of shortening until nicely browned and let cool. Put the liver and onion through the food chopper. Add the rice, salt, pepper, egg, milk and mix well. Shape into small cakes and brown in ¼ cup of shortening until brown on both sides.

Barbecued Lamb Breast.
(Serves 4)

2 pounds breast of lamb
1 medium onion
½ cup chili sauce
1 teaspoon salt
Pepper
¼ teaspoon red pepper
1 tablespoon vinegar
1 cup water

Cut lamb into 5 pieces. Season with salt and pepper. Place in a hot skillet with the fatty sides of the meat on the bottom so they will brown easily. Mix chili sauce, red pepper, vinegar and water and pour over lamb. Slice onion and place over meat. Cover. Simmer for 1½ hours, then remove lid and cook for about 20 minutes or until most of the barbecue sauce is absorbed.



A pot roast is very nice to have as the roast of the week, and then it's easy to use as sliced meat for supper, or ground and used for meat pies, stuffing for peppers, pinwheels with biscuit dough, etc. If you make it creole style, it will have plenty of flavor for other uses.

Creole Pot Roast.

5 pounds chuck of beef
¼ cup salad oil
Juice of 1 lemon
2 bay leaves
1 onion, minced
2 teaspoons allspice
2 teaspoons salt
Pepper
2 tablespoons flour
2 tablespoons lard or drippings
2 cups tomatoes

LYNN SAYS:
Add 'Beauty Touches' To Vegetables

Curl your raw carrots by slicing them with a potato peeler and curling them around the finger. Slip off the curls and place them close together in a dish of very icy water. Let stand for one half an hour and the curl will stay.

When you broil ham for dinner, place corn or green beans in the dripping pan and let the vegetables catch the delicious juices.

LYNN CHAMBERS' MENU

*Cream Swiss Steak
Browned Potatoes
Lyonnaise Carrots
Pineapple Cole Slaw
Bran Muffins
Floating Island
Beverage
*Recipe given.

Mix oil, lemon juice and seasonings, rub well into meat. Dredge meat with flour and brown slowly in fat. Add the tomatoes. Cover closely and cook in a slow oven for about 4 hours or until meat is fork tender.

Swiss steak is cheaper than some cuts of meat, and the leftovers may be used as the meat from pot roast.

***Cream Swiss Steak.**

1½ pounds round or arm steak
1½ teaspoons salt
⅛ teaspoon pepper
¼ cup flour
2 tablespoons lard
½ cup sliced onion
½ cup water
½ cup sour cream

Have steak cut 1½ to 2 inches thick. Season with salt and pepper and pound flour well into steak. Brown steak on both sides, in lard or drippings. Add remaining ingredients. Cover closely and simmer for about 3 hours, or until tender.

Rice-Beef Balls.

1½ pounds ground beef
½ cup uncooked rice
1 teaspoon salt
1 tablespoon grated onion
1 can tomato soup
½ can water
2 tablespoons chopped onion
2 tablespoons chopped green pepper

Mix meat, rice and seasonings. Shape into small balls and drop them into tomato soup to which the water, onion and green pepper have been added. Cook very slowly for 40 minutes. Serve with tomato sauce poured over them.

A few slivers of leftover meat are easily used in an attractive salad served in shells to make a substantial luncheon dish. Add eggs, cottage cheese and vegetables if you have some what shy of meat itself.

Here are two real economy dishes which you'll like for the cooler weather:

Breaded Oxtails.
(Serves 4)

2 oxtails
2 sprigs parsley, chopped
2 sprigs thyme
1 bay leaf
Salt and pepper
Dash of cayenne
1 egg, beaten
1 cup sifted dry bread crumbs

Wash oxtails and cut into 4-inch lengths. Cover with boiling water. Add parsley, thyme, bay leaves, salt, pepper and cayenne. Simmer tails until tender, about 2 to 3 hours. Let cool in stock. Drain meat, dip in egg and roll in crumbs. Fry in deep, hot fat (370 degrees) until brown.

Ham-Sweet Potato Puffs.
(Serves 5)

1 cup ground, cooked ham
2 cups mashed sweet potatoes
1 egg, beaten
¾ cup sifted flour
1 teaspoon baking powder
½ teaspoon salt

Combine ham, sweet potatoes and egg. Sift flour, baking powder and salt together. Add to ham mixture. Drop by spoonfuls onto a hot greased griddle. Brown on each side.

Released by Western Newspaper Union.

For cooked carrots, fleck them with chopped chives or parsley by adding the latter to the melted fat you use for seasoning.

Season chopped, freshly cooked spinach with crumbled bacon and a dash of nutmeg. Top with hard-cooked egg white and yolk, separated and put through a sieve.

Scalloped or stewed tomatoes take on added color and flavor if you add a dash of herbs to them and also a suggestion of finely minced onion and chopped green pepper.

RADIO SERVICE

PICKUP AND DELIVERY
Winchester Appliance
15 THOMPSON ST. — WIN.-2990